

### 07/08 BCFT EXECUTIVE

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## CALENDAR OF **EVENTS**

1. Wednesday, February 27, 2008

**BCFT Suppliers Night** What:

For more information please visit:

www.bcft.ca

When: 4:00 pm - 7:30 pm

Where: Coast Hotel

> and Convention Centre 20393 Fraser Highway

Langley, BC

2. Friday, May 9, 2008

What: Annual BCFT Golf Tournament

and Banquet

More Details to Come

When: 1:04 pm (First Tee Off Time)

Where: Country Meadows Golf

& Country Club

8482 Country Meadows,

Richmond BC

## 14th Annual BCFT Suppliers' Night Set for Feb. 27th

Mark your calendars and prepare to attend the BC Food Technologists 14<sup>th</sup> Annual Suppliers Night Table Top Event plus free seminars on Wednesday, February 27, 2008.

Date: Wednesday, February 27, 2008

Seminars: 1:30 pm to 3:30 pm

Show: 4:00 pm to 7:30 pm\* (note new time)

Place: Coast Hotel and Convention Centre

20393 Fraser Highway

Langley, BC

(check www.bcft.ca/suppnight.htm

for directions)

Cost: Members \$5

Non-members \$10 Students \$5 The 4 free seminars will be offered by:

- Barry Callebaut
- Danisco
- Flavors of North America (FONA)
- International Fibre Company

Times: 2 seminars from 1:30 pm to 2:30 pm

2 seminars from 2:30 pm to 3:30 pm

Cost: None

Attendees of the seminars will receive a <u>discount admission</u> coupon to the Supplier's Night Show.

Pre-registration is mandatory as there is a 20 person limit per seminar. Deadline for seminar registration is February 15.

Please register with Thu Pham at <a href="mailto:tbpham@olympicdairy.com">tbpham@olympicdairy.com</a>; tel: (604)952-7078.

### **UBC Life Sciences Career Fair Booth**

We are looking for 2 members to help oversee a BCFT booth at the 2008 UBC Life Sciences Career Fair on January 28th from 4:00 pm (arrival time) to 7:30 pm at the UBC Student Union Building. Snacks and refreshments will be provided. The booth will have a display board with information about BCFT and how to join. If you are interested in volunteering, please email Reena and Sharon at ubc.bcft@gmail.com.



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# 2008 Student Night a Big Success

This years' BCFT Student Night proved to be very successful. On January 14<sup>th</sup>, 2008, nearly 80 students and professionals attended the BCFT Student Night "Food Systems on Mars" held at the University of British Columbia.

UBC Student Reps, Reena Mistry and Sharon Kaler, hosted the event, which kicked off with a fun and interactive Challenge Cup. The enthusiasm of the attendees participating in the food science trivia game was high. The randomly chosen teams worked together to showcase their knowledge. Loud cheers filled the room throughout the Challenge Cup and in the end, there was a clear cut winning team, who were rewarded with prizes.

After, enjoying a delicious dinner, everyone took their seats for the main highlight of the evening. IFT Distinguished Speaker, Dr. Michele Perchonok from NASA Johnson Space Centre, spoke about the "Challenges of Developing a Food System for a Mars Mission." The talk was very interesting, as it allowed students to





realize the scope of producing food for a space mission requires innovation and cooperation between groups as diverse as engineering, psychology, and nutrition.

As explained by Dr. Perchonok, NASA has planned a Mars mission in the future, and since it will likely take 3-5 years to complete, new challenges are posed for feeding the crew. Current food supply involves a lot of packaging waste, which would be very inefficient and unsustainable to discard on such a long iourney. Dr. Perchonok described the different means of feeding the crew. For example, it may be possible to grow some plants for the food supply. As described by Dr. Perchonok, it would be like a 19th century kitchen lifestyle with 21st century gadgets. If they grew wheat during a mission, they would also have to mill the wheat, and then make their food from scratch. One of the challenges posed by growing ready-to-eat vegetables, such as tomatoes, is that it would have to be microbiologically safe since food will be difficult to wash effectively. Dr. Perchonok expressed that future research would be directed towards growing vegetables hydroponically in space. Everyone enjoyed the talk, which was very informative and put a new perspective on how food systems

The BCFT Student Night came to an end by raffling 22 donated door prizes. A special thanks to the following companies for their generous donations: Creekside Custom Foods, Golden Valley Foods, L.V. Lomas Limited, Nealanders International, Inc., Que Pasa Mexican Foods, Silliker JR Laboratories, Snow Cap Enterprises, UBC Bookstore, Natures Path Foods, and UBC Faculty of Land and Food Systems.





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# Let's Help to Honour BC's Best Through the CIFST Awards!

BCFT members who belong to CIFST (the Canadian Institute of Food Science and Technology) are eligible for a wide number of awards offered through CIFST. These annual awards have been designed to recognize the "endeavours and contributions of members to CIFST and the food industry".

Awards for which nominations are currently being accepted include:

- Institute Award, for outstanding contribution to CIFST
- W.J. Eva Award, recognizing outstanding research
- Gordon Royal Maybee Award, recognizing an outstanding applied development by a Canadian company or institution
- Emeritus Membership, bestowed upon someone who has retired and has contributed meritorious service to the food industry and institute throughout their career
- Food Industry CEO of the Year Award, for a CEO of a company that has made an outstanding contribution to the Canadian food industry
- Food Production Award, for outstanding contribution by QA or QC management personnel with a minimum of 10 years of experience

- Food Development Award, for outstanding contribution in the area of product development
- Food Marketing Award, for outstanding contribution of marketing of finished food products
- CIFST Fellowship, for outstanding and distinguished accomplishment as measured by extraordinary performance in the field of food science and technology.

More detailed descriptions and nomination forms can be found at <a href="https://secure.cifst.ca/default.asp?id=855">https://secure.cifst.ca/default.asp?id=855</a>. A list of past recipients is available at <a href="https://secure.cifst.ca/default.asp?id=953">https://secure.cifst.ca/default.asp?id=953</a>.

Deadline for all nominations is *March 8*. Nominations can be submitted by individual CIFST members, or by our regional section. If you wish to have the nomination submitted by BCFT, please have suggested names to Anne McCannel (anne mccannel@bcit.ca) by February 1, so that potential nominees can be discussed at the next BCFT executive meeting.

It's always great to have our members recognized through these national awards.

If you have any questions, feel free to contact Anne McCannel at 604-432-8269.

#### **Nancy Metcalfe**

Senior Account Representative Microbiology Products

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## Think about advertising in Tech Talk

You can't afford to miss this opportunity to advertise with us.

"Tech Talk" is published approximately nine times a year by the British Columbia Food Technologists Association (BCFT). As the official publication of the association, Tech Talk reaches the local audience of individuals in the Food Science and Technology profession - your ad in Tech Talk will keep you on top of our readership of over 300 individuals.

For complete details on placing your ad in Tech Talk, contact Nilmini Wijewickreme, CanTest Ltd., 4606 Canada Way, Burnaby, BC, V5G 1K5. Tel: 604-734-7276; Fax: 604-731-2386; E-mail: anilmini@cantest.com.

We accept either a type written, clear, ready-to-print copy of your ad in PDF or TIFF format in color or black and white, or a hard copy of business cards.

### PRICING INFORMATION FOR **ADVERTISING IN TECH TALK**

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1/2 Page Sponsor (4" x 10")\$90

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(Rates indicated are on per issue basis. \*Discounts up to 10% are available for advertising in multiple issues\*).



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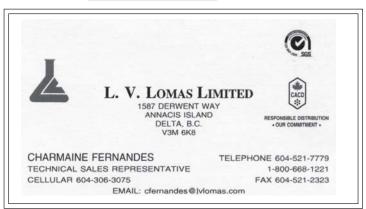


## For **Employers** and Job Searchers

**BCFT** sponsors 'no-charge' iob postings and resume postings on our website. Please ensure the posting is pdf or word document form. Optionally, we can provide a form for the job posting.

Check out the current positions available at this link. http://bcft.ca/Positions\_available.htm

For more information or to post a job, contact Melanie Thomson at webmaster@bcft.ca





### **BCFT Website**

Please check out the BCFT website at www.bcft.ca for:

·Up to date information about upcoming BCFT events,

· Job Postings, for those companies needing a hard working food technologist,

·Job Seekers, for those hard working food technologist needing a company.

Book your table at Supplier's Night using our online registration.

If you have any feedback or events that you would like posted, please email Melanie Thomson at webmaster@bcft.ca.



#### CASSANDRA MENZIES

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